







# Chocolate Cream

## Ingredients:

LIGHT CREAM	570 G	GUANAJA DARK CHOCOLATE	
MILK	180 G	66% COCOA	300 G
EGG YOLKS	120 G		
SUGAR	120 G		

	Ingredients	Weight	Action	 Heat setting	 Speed	 Time	Lid opening	Comments
1	Egg yolks Sugar Cream Milk	120 g 120 g 570 g 180 g	Put in bowl	 95°C	130 rpm	12 min	Open	
2	Chocolate	300 g	Add	–	250 rpm	2 min	Open	
3			Remove and chill	–	250 rpm	4 h		Taste and adjust seasoning



### CHEF'S TIP

Chocolate cream can be used to fill a tart case using the same method as a crème brûlée without baking.

The type of chocolate can be varied according to the required results (milk chocolate, dark chocolate, caramel chocolate, etc.).